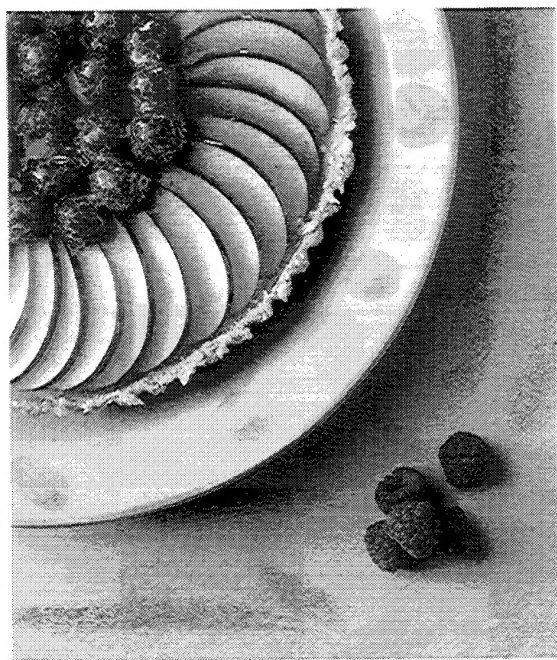


REFRIGERATOR/FREEZER/ CHILLER

TR1770

MULTI-ZONE



Electrolux

REFRIGERATION

Instructions





IMPORTANT USER INFORMATION

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance.

- This product is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified electrician.
- This product should be serviced by an authorised Electrolux Service Engineer, and only genuine Electrolux spare parts should be used.
- It is dangerous to alter the specifications or modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electricity supply cable.
- Electrolux domestic fridge/freezers are designed to be used for the storage of edible foodstuffs only.
- There are working parts in this product which heat up. Always ensure that there is adequate ventilation as a failure to do this will result in component failure and possible food loss. See installation information.
- Parts which heat up should not be exposed. Wherever possible the back of the product should be close to a wall but leaving the required distance for ventilation as stated in the installation information.
- Before cleaning or maintenance work is carried out be sure to switch off the appliance and unplug it.
- The interior linings and freezer shelves in this appliance contain channels through which the refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss. **KEEP ALL SHARP OBJECTS AND CONTAINERS AWAY FROM THE LININGS.**
- The appliance should be left for 2 hours after installation before it is turned on in order to allow the refrigerant to settle.
- This appliance is heavy. Care should be taken when moving it.
- Ice lollies cause frost burns if consumed straight from the freezer.



- Frozen food must not be refrozen once it has thawed out.
- Manufacturer's food storage recommendations should be strictly adhered to. Refer to relevant instructions.
- Do not place carbonated fizzy drinks in the freezer as it creates pressure on the container which may cause it to explode resulting in damage to the appliance.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Electrolux Service Centre and always insist on genuine Electrolux spare parts.
- Do not pack food packages tightly, or too high, thereby blocking the air vent, or in contact with each other. The cooling air circulation must be allowed to circulate freely amongst the food packages in both the freezer and chiller compartments.
- Ensure that the doors are firmly closed, otherwise the interior light will remain on and the appliance will not function at the correct temperature.

SPECIFICATIONS

Dimensions

Height	1750 mm
Width	900 mm
Depth	600 mm

Capacity

Fridge	10.8 cu ft (294 litres)
Freezer	3.9 cu ft (112 litres)
Chiller	2.15 cu ft (61 litres)
Fast freeze capacity	9 kg per 24 hours
Power consumption	3.1 kWh

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Your new appliance is a 'Multi-Zone', comprising of:-

- a refrigerator
- a freezer
- a chiller

If this new appliance is replacing one to be scrapped you are advised to ensure that the door(s) of the discarded appliance can no longer be closed from the outside.

This is to avoid children accidentally shutting themselves inside the appliance and thus endangering their lives.

Your new appliance is fitted with a unique type of door hinge. As you open the door you will notice that it moves outwards by a small degree to enable the doors to operate smoothly. When closing the door the reverse happens. This is to ensure an efficient seal is obtained when the doors are closed, and to ensure that the appliance operates at the correct conditions.

Please ensure that the doors are firmly closed, otherwise the interior light will remain illuminated and the cabinet will not operate at the correct temperature.

POSITION

Position the appliance well away from sources of heat (radiators, stoves, cooking appliances, direct sunlight, etc.).

The best performance is obtained with a room temperature between +10°C and +32°C.

The cabinet has been designed as a slot in appliance and can fit closely to the sides of your kitchen cabinets. The grilles at the top and bottom of the appliance are ventilated and therefore should be kept clear of any obstructions (see figure 1).

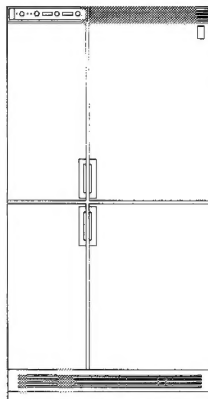


Fig. 1

For the cooling unit to work efficiently the appliance should be located in a dry atmosphere.

Your Multi-Zone is fitted with packing pieces around the feet. These must be removed before operating the appliance.

(See figure 2).

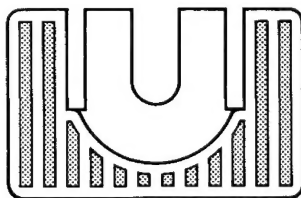


Fig. 2

LEVELLING

Your Multi-Zone will be heavy when loaded with food and must be stood on a strong firm floor. It should also be level.

The appliance is provided with four levelling feet located at the front and rear for ease of movement. The appliance should be levelled accurately, adjusting the feet as necessary (using the relevant size of spanner) so that it is tilted slightly backwards to facilitate closure of the doors.

Make sure that the appliance is upright and all feet are in firm contact with the floor so that the cabinet does not rock in any direction.



Before you use your Multi-Zone, check that the voltage shown on the data label inside the cabinet conforms with your mains supply.

The mains lead of the Multi-Zone is fitted with a non-rewireable moulded-on 13 amp plug containing a 13 amp fuse. If the fuse requires replacing at any time, the fuse cover/carrier should be removed using a small screwdriver to lever it out. The old fuse should be replaced by a 13 amp ASTA approved BS1362 fuse and the fuse cover/carrier must be refitted before the plug is used again.

If the fuse cover/carrier is lost, a replacement can be obtained from the Electrolux Service Centres listed on page 27. The fuse cover/carrier must be replaced by one of the same colour as that of the insert in the base of the plug. **In no circumstances must the plug be used without a correct fuse cover/carrier fitted.**


If the plug supplied on the Multi-Zone mains lead is not suitable for the socket outlet, in your home it should be cut off and disposed of safely, or destroyed, to avoid any possible shock hazard resulting from the plug being inserted into a 13 amp socket elsewhere in the house. A suitable replacement plug should then be fitted as given below. (If a 13 amp plug and socket are not used, the circuit supplying the freezer should contain a 10 amp fuse).

THIS APPLIANCE MUST BE EARTHED.

The wires in the mains lead of this appliance are coloured in accordance with the following code:—

GREEN-and-YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminal in your plug, proceed as follows:—

Connect the GREEN-and-YELLOW coloured wire to the plug terminal marked letter E or earth symbol  or coloured green or green-and-yellow.

Connect the BLUE coloured wire to the plug terminal marked letter N or coloured black.

Connect the BROWN coloured wire to the plug terminal marked letter L or coloured red.

If at any time a replacement mains lead is required the cross-sectional area of its conductors must not be less than 0.75mm².

The cover of the terminal box can be removed to gain access to the mains lead terminals after releasing the two clips with a small screwdriver, but remember to first disconnect the plug from the electricity supply socket.

However, we recommend that this operation be carried out by a member of the Electrolux Service Organisation or a qualified electrician.

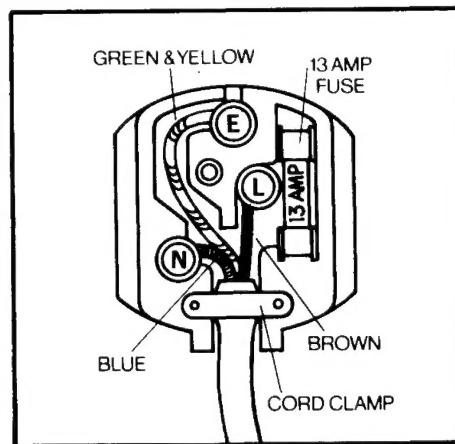
As a general guide to fitting any plug

Ensure the lengths of wire inside the plug are prepared correctly. Connections should be firmly made after all conductor strands are entered into the terminal posts.

When preparing the cable ends take care not to damage the outer sheath, or the insulation surrounding the inner conductors.

Tighten all screws.

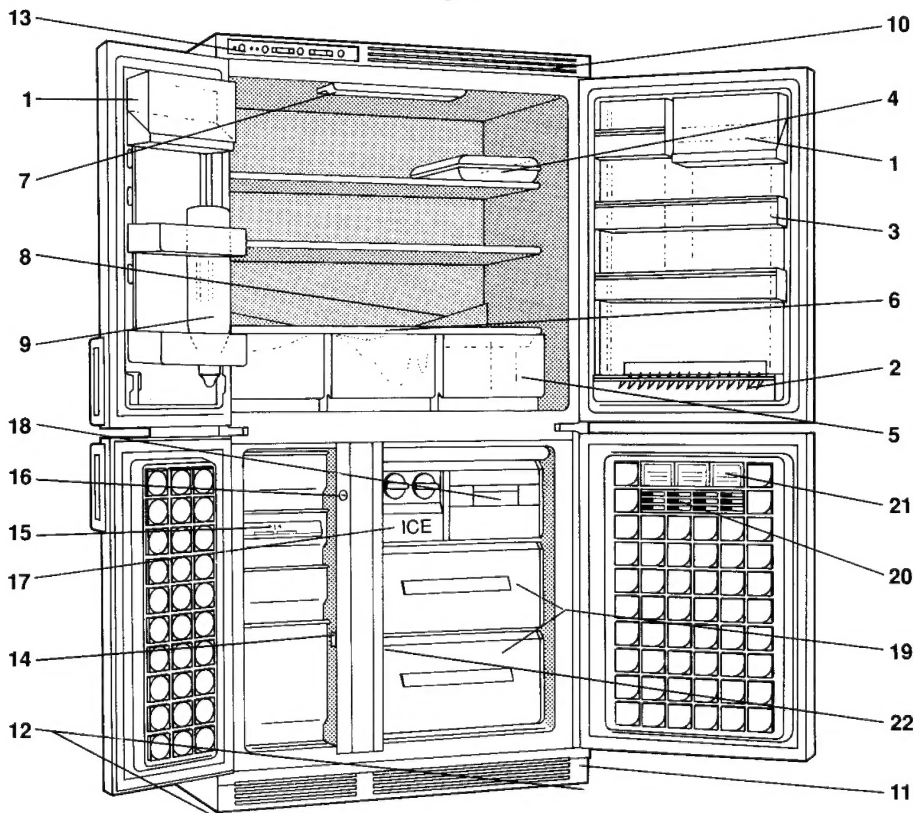
Replace the top cover of the plug and secure.



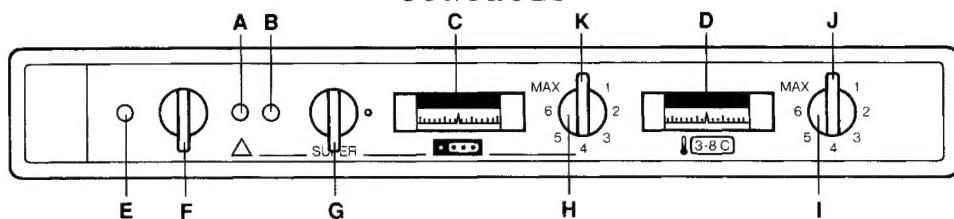
Features of the Multi-Zone

- | | |
|---------------------------------|------------------------------------|
| 1 Egg tray and dairy box | 12 Level adjusters (4) |
| 2 Bottle gripper | 13 Control facia |
| 3 Adjustable door shelves | 14 Interior light (chiller) |
| 4 Meat/thaw trays | 15 Thermometer (chiller) |
| 5 Salad drawers | 16 Temperature regulator (chiller) |
| 6 Glass shelves | 17 Ice trays and store |
| 7 Interior light (refrigerator) | 18 Freezing storage shelf |
| 8 Defrost drain | 19 Storage baskets |
| 9 Drinks dispenser | 20 Storage calendar |
| 10 Ventilation grille | 21 Storage cards |
| 11 Ventilation plinth | 22 Interior light (freezer) |

Fig. 3



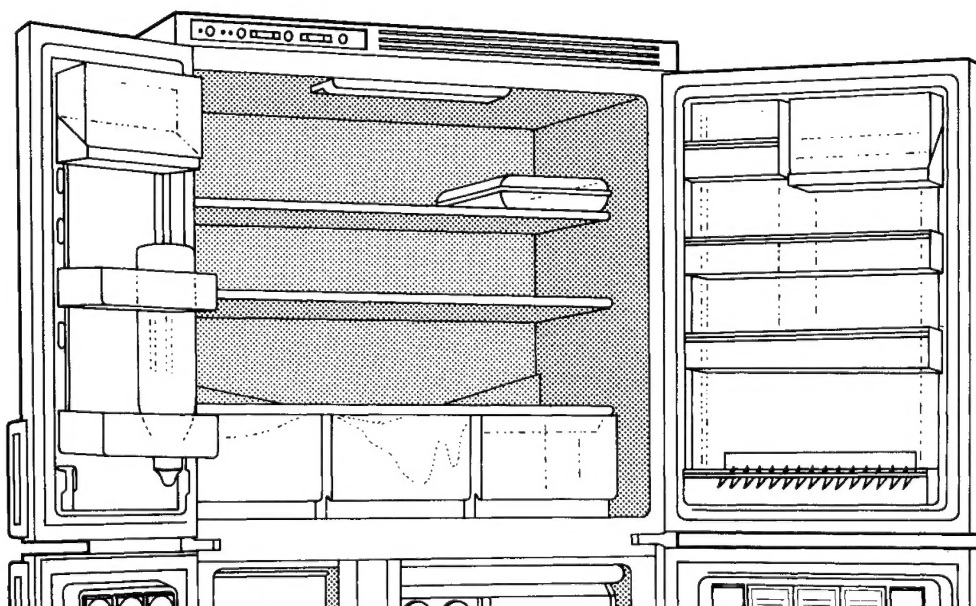
CONTROLS



- | | |
|-----------------------------------|---------------------------------------|
| A Alarm light, red | F Mains switch |
| B Amber pilot light | G Fast Freeze switch |
| C Freezer thermometer | H Freezer thermostat knob |
| D Refrigerator thermometer | I Refrigerator thermostat knob |
| E Green pilot light | J Thermostat indicator mark |
| | K Freezer indicator mark |

FRIDGE COMPARTMENT

Fig. 4



STARTING UP

After cleaning and positioning the appliance, connect the Multi-Zone to the mains (see page 7).

The functions of the refrigerator are operated through the mains switch (F), the thermostat (I), and the thermometer (D).

Mains Switch (F)

The mains switch connects the appliance to the electricity supply. When the mains switch is turned to position 1, the green pilot light (E) will come on.

Thermostat (I)

When the indicator mark (J) is pointing straight downwards (position 4), the refrigerator is working under normal conditions at an average temperature of 5°C. By turning the thermostat in a clockwise direction, to a higher number, the temperature within the refrigerator will become colder.

Thermometer (D)

The thermometer indicates the approximate temperature inside the refrigerator.

The temperature will depend upon the room temperature, the quantity of stored food, how often the refrigerator doors are opened and the location of the appliance.

DRINKS DISPENSER

The drinks dispenser is located in the left-hand door of the refrigerator (see figure 4 page 10). It has a capacity of up to 2 litres, however, it is recommended that you do not use it for very fizzy drinks or drinks with a high sugar content.

1. Fit the optic to the bottle containing the liquid.
2. Turn the bottle upside down and pass it through shelf A and then down into shelf B.
3. Lock the bottle into position using the sliding plate C until it clicks.

The drinks dispenser should be cleaned every time it is to be refilled. This is to prevent sugary deposits from blocking the dispenser and preventing it from working correctly.

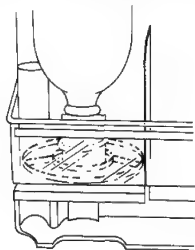


Fig. 5

The refrigerator compartment is designed for storing food which requires consumption within 2–3 days, e.g. dairy products, home cooked meat, fruit and vegetables. An average temperature of +5°C is maintained within this compartment.

The coldest part of the refrigerator is the lower part, above the fruit and vegetable drawers.

For the best performance from your refrigerator always follow these rules:–

- Make sure the appliance is installed correctly.
- Never put hot drinks or food into the refrigerator, leave them to cool to room temperature first.
- Cover food, especially if strong smelling.
- Don't block the gap between the back of the shelves and the rear wall.

HELPFUL HYGIENE HINTS

Always wash your hands with hot soapy water and dry them with a clean towel before handling food.

Keep work surfaces clean. Do not use the same work surface for raw and cooked food without washing it thoroughly in between.

Use clean kitchen roll wherever possible for cleaning up food. If you use a dishcloth be sure to boil it frequently.

Regularly remove suspect food from your fridge and clean the interior with a solution of bicarbonate of soda in warm water (1 tablespoon to 1 litre of water). Never allow spills to dry and /or harden.

Make sure that food is used before its best before date.

Cool food as quickly as possible but don't place it in the fridge, chiller or freezer until it is cool. (Leave food in as cool a place as possible so that it can be placed in the appliance without delay).

Do not store food uncovered.

Do not mix raw and cooked meat, they must be in separate containers. Take care not to let the meat juices drip onto other food. If the meat does drip remove everything and clean thoroughly.

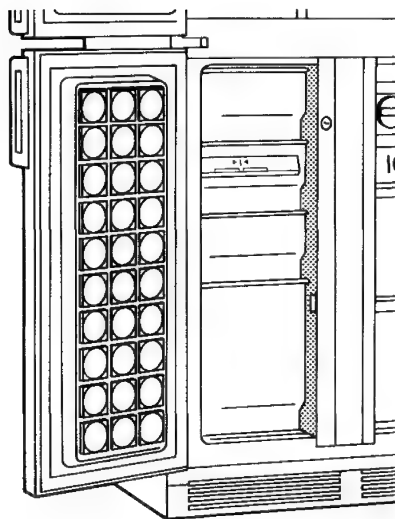


Fig 6

The chiller compartment, situated on the bottom left hand side of the appliance, provides a temperature of between 0°C to +3°C which will considerably increase the storage life of certain chilled products such as meat and fish, poultry and ready meals, and salad vegetables.

The low storage temperature in this compartment slows down the natural deterioration of food, which means that the food retains its colour, texture and flavour better when stored in the chiller.

As the safe storage of chilled products depends on a low temperature being maintained from the manufacturing process through to arrival at your home, it is recommended that you:-

- Use a thermal bag or cool box to transport chilled foods home.
- Leave the shopping of chilled foods until last.
- Transport chilled foods in the boot of the car not by the passenger seat, as it is cooler.
- Do not, once the food has been placed in the chiller, open the door unduly, or leave the door open for longer than necessary.
- When sealed pre-packed foods are opened use immediately or store in the fridge and use within 2 days.
- All foods placed in the chiller should be tightly sealed at all times.

OPERATION

The temperature in the chiller can be adjusted slightly using the temperature regulator '16' located in the wall of the chiller. By turning the regulator in a clockwise direction, using a coin, the colder the inside of the chiller will become. (See figure 7).

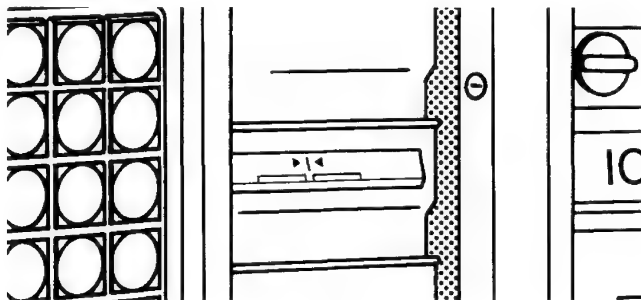


Fig. 7

The temperature inside the chiller can be monitored by means of the temperature gauge situated on the second drawer from the top. This is colour coded red (warmer) and blue (colder). In between the two bands of colour is a space, this is the ideal temperature you should try and keep within the chiller. Thus if you require to make the chiller slightly warmer then you need to adjust the regulator by turning it towards the red area. (See figure 7).

It is recommended that food is stored in the chiller in the following way:-

top drawer	-	white meat and fish
2nd drawer	-	red meat
3rd drawer	-	ready meals
bottom drawer	-	salad vegetables

Do not remove any drawers or shelves from the chiller, apart from cleaning, as this may affect the performance of the chiller.

Food contained in the chiller must be packed in containers or wrapped securely.

Air must be allowed to circulate freely around the packages.

Chilled foods suitable to be stored in the chillerzone are:

Fresh Fish	Quiche
Fresh Meat and Poultry	Flans
Chilled Meats	Cooked Pies
Pizza	Cooked Meats
Pasta	

To cool cans of drink quickly without freezing, place them in the chiller compartment.

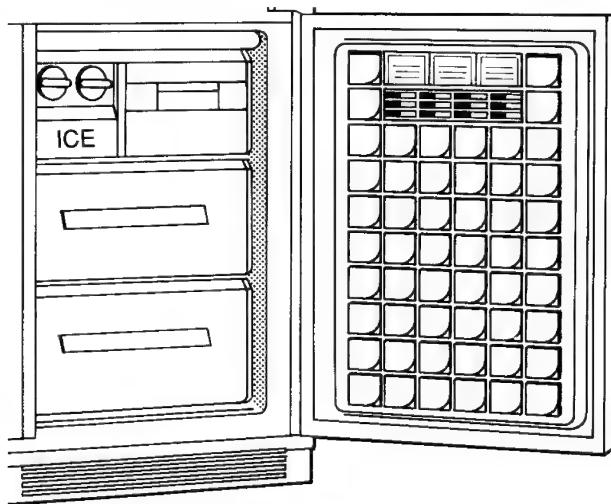


Fig. 8

The freezer compartment of your Multi-Zone is of the 'frost-free' type. This means that little or no frosting on the inner walls of the freezer compartment or on food occurs during operation. This absence of frosting is achieved by the circulation of cold air inside the compartment.

The ******** symbol means that your freezer will store food at -18°C (0°F) for long term storage and will also freeze fresh food.

STORING READY FROZEN FOOD

Your freezer compartment has the following capacities:-

Nett storage volume	2.0 cu ft	82 litres
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*Weight of stored food

*(This is a standard measurement and the actual capacity depends upon the density and sizes of food. The above figures are based on an average density of 0.32kg per litre).

Pre-packed commercially frozen food should be stored in accordance with manufacturer's instructions for 3 star frozen food compartments and should be put into the freezer as soon as possible after purchase. Your freezer provides for long term storage which generally means up to 3 months but the length of storage time can vary and it is important to follow the recommended times shown on packets of commercially frozen food.

Storage times for home prepared frozen foods are given on pages 19, 20 and 21, in the Food Storage Guide.

If your Multi-Zone breaks down or the power fails don't open the freezer door and the frozen food will remain in a frozen state for approximately 24 hours, providing that the door is not opened.

Any frozen food which is allowed to thaw accidentally should either be eaten immediately or thrown away. Alternatively, if the food is uncooked and it has not completely defrosted it can be cooked then refrozen. (Note that some items must be thawed completely before cooking – see page 18).

Defrosted cooked food must never be refrozen

STARTING UP

Make sure that the mains switch (F) is in position 1 and that the green indicator light (E) is illuminated.

Fast Freeze Switch (G)

When the fast freeze switch is turned on (position 0) the amber indicator light (B) will come on. This indicates that the freezer compressor will operate without interruption.

You will need to use the fast freeze switch when freezing fresh food. When storing ready frozen food in the freezer it is not necessary to operate the fast freeze switch.

Thermometer (C)

The thermometer indicates the temperature inside the freezer. You will notice that there is a 'red area' on the thermometer. This indicates that the temperature in the freezer is too warm.

There is also a red warning light (A) which will illuminate when the temperature rises unduly.

Freezer Thermostat (H)

When the thermostat is at position 4 the freezer will be working under normal conditions at a temperature of -18°C . By turning the thermostat in a clockwise direction, to a higher number, the colder the temperature inside the freezer will become.

In any 24 hours you can freeze as much as 3.9 kg of fresh food.

Existing frozen food should be re-arranged to leave space on the top shelf for freezing. The packets to be frozen should be placed on the top shelf and spaced apart to allow cold air to circulate between them. They should not touch existing packets. Leave the thermostat at its usual setting.

To freeze fresh food after starting up the appliance for the first time or after a period of non use it is necessary to:—

1. Turn on the fast freeze switch (position 1).
2. Leave the appliance operating for at least 12 hours when the temperature will have dropped to approximately -25°C .
3. Place the fresh food on the top shelf, having already removed any existing frozen food and placed it in the lower drawers.

To maintain the food in its peak condition do not leave the door open longer than necessary and do not use the compartment for purposes other than those specified.



The foods to be frozen must be fresh and of the best quality.

The size of each pack should be small enough to ensure that it is used in one go. Small packs freeze more quickly and uniformly, and give better results.

Frozen food, once thawed, must not be refrozen. Lean food keeps better and longer than fatty food, salt reduces the storage time.

Wrap the food in polythene or aluminium freezing bags or foil, so that they adhere to the food and provide an airtight seal. Stick a label on each pack showing the contents and date of freezing. This makes it easy to check storage times.

Never place hot food, or bottles and cans of fizzy drinks in the freezer as they may explode. Containers with a lid must not be filled to the brim.

Do not open the door, or place extra fresh food in the freezer next to food which is already frozen, as this could cause the temperature of the frozen food to rise and its quality and storage life to be reduced.

STORING READY FROZEN FOOD

Storing ready frozen food is quite straight forward. The packs can be placed beside each other or on top of each other. However, adequate circulation for the cold air must be maintained.

You are strongly advised to place ready frozen food in the freezer compartment as quickly as possible after purchase and we therefore recommend that you buy them last. Also ensure that the external packaging is intact.

Packaging which is swollen or has traces of refrozen water droplets on the pack could indicate that it may have lost its original quality. Partially thawed food must not be refrozen, it must be consumed within 24 hours. Never exceed the storage times indicated.

Do not open the freezer door too often and do not leave open longer than necessary.

In the event of a power cut, the food in the freezer will not be affected if the power cut is short and the freezer is full. Do not open the door. Should the food begin to thaw it must be consumed quickly and must not be refrozen.

THAWING

Food can be thawed in a number of ways, depending on the type of food and the size of the packs.

Meat, fish and fruit should be thawed in the refrigeration compartment and small pieces of meat or poultry can even be cooked while still frozen, but you must ensure that it is thoroughly cooked through.

Vegetables should be directly immersed in boiling water; ready-cooked dishes can be placed directly in the oven in their aluminium wrapping.

A microwave oven is particularly suitable for thawing any type of frozen food, follow the oven instructions.

Freezing foodstuffs - Individual Characteristics

	<i>Max. Storage Period</i>	<i>Method</i>	<i>Remarks</i>
MEAT joints			
Beef	10-12 months	Cut to handy size. Wrap thoroughly	
Pork	6-9 months	Cut to handy size. Wrap thoroughly	
Lamb	9-12 months	Cut to handy size. Wrap thoroughly	
Offcut steak	10-12 months	Separate with cellophane layers	
Chops	see Pork or Lamb above	Separate with cellophane layers	Wrap carefully to protect against puncturing by sharp bones
Veal fillets	6-9 months	Separate with cellophane layers	
Bacon, cured	6 weeks	Separate with cellophane layers	Pack in handy meal portions.
smoked	1 month		
Sausages	6 weeks	Wrap tightly	Pack in handy meal portions
Minced meat	2 months	Wrap tightly	Pack in handy meal portions
Offal and tripe	3 months	Clean thoroughly. Pack in small portions	Make sure its really fresh
POULTRY			
Chicken	9 - 12 months	Clean in usual way, joint if necessary	Wrap giblets separately — do not stuff till ready
Turkey	9-12 months	Clean in usual way, joint if necessary	
Duck, Goose	6 months	Clean in usual way, joint if necessary	
Giblets	3 months		Wrap separately from bird
GAME			
All types	6 months	Hang before freezing, prepare as for poultry	Cook immediately after thawing.
FISH			
All types	3-6 months	Clean, discard head and tail, wrap separately	Must be fresh.
Trout	4 months	Clean, discard head and tail, wrap separately	Must be fresh
Salmon	4 months	Clean, stuff with greaseproof paper for shape retention, or cut into steaks	Must be fresh
VEGETABLES			
Mushrooms	12 months	Wash, dry thoroughly. Freeze loose (or sauted in a little butter till partially cooked, then freeze)	Pack viable quantities in boxes

	<i>Max. Storage Period</i>	<i>Method</i>	<i>Remarks</i>
Potatoes	10-12 months	New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze.	
Beans	12 months	Peel, pod, and wash	Blanch for 2 mins., cool for same time in iced water then freeze.
Carrots	12 months	Use small ones. Prepare	Blanch for 5 mins.
Cauliflower	12 months	Break into florets	Blanch for 3 mins.
Spinach	12 months	Wash thoroughly. Remove thicker veins.	Blanch a few leaves at a time, for 2 mins.
Sprouts	12 months	Use only small ones Remove outer leaves	Blanch for 3 mins.
Root crops	12 months	The younger the better. Peel and slice or freeze whole	Blanch for 3 mins.
FRUIT			
Apples	9-12 months	Freeze either of two ways: As purée-stew with a little water, beat to a smooth pulp, sweeten to taste, cool. OR Sliced-blanch for two mins, drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water fourteen minutes, dry and freeze	Freeze in small quantities. Pack in plastic containers, leaving 1/2" headroom. ditto
Apricots	10-12 months	Preferably remove stones, but leave skins on. Pack in syrup 1/2 -1 lb. sugar to 1 pint of water, making sure fruit is covered.	Pack in plastic containers, leaving 1/2"-1" headroom
Cherries	12 months	ditto	ditto
Damsons	12 months	ditto	ditto
Plums	9 months	ditto	ditto
Gooseberries	12 months	ditto	ditto
Blackberries	12 months	Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen loose: spread over trays allowed to freeze overnight and then packed in containers	ditto
Currants	12 months	ditto	ditto
Raspberries	12 months	ditto	ditto
Strawberries	12 months	ditto	ditto

	<i>Max. Storage Period</i>	<i>Method</i>	<i>Remarks</i>
Peaches	10 months	Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing.	Keep fruit submerged in syrup; place crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid

DAIRY PRODUCTS

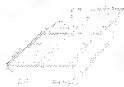
Egg Whites	10 months	Eggs must always be separated. Place whites in small containers just a few at a time.	Eggs frozen in their shells will crack
Egg Yolks	10 months	As for whites, but to prevent coagulation mix with 1/2 tsp. salt or 1 tsp. caster sugar to every two yolks.	Use for savoury or sweet dishes accordingly
Butter	6 months (unsalted) 3 months (salted)	Wrap bought butter in foil and freeze	
Cream Whipping and Double only	4 months	Must first be beaten lightly before freezing	Allow slight room for expansion in the container
Cheese	8 months (soft) 3 months (hard)	Wrap all varieties tightly in foil	Hard cheese stores much better when grated

BAKED ITEMS Wrap in foil or polythene bags

Bread (Freshly baked)	1-2 months	
Cakes, plain	6 months	Just wrap and freeze
Cakes, iced	3 months	Freeze without wrapping, then wrap and store in polythene

PREPARED FOODS

Stews	2 months	May be frozen quite satisfactorily in a polythene bag	
Sauces	4 months	Freeze in quantities of 1/2 pint A little extra liquid may be required when you come to use it.	Egg based sauces are unsuitable
Full courses	3 months	Assemble individual helpings on specially constructed aluminium trays, then cover with foil. To re-heat leave the cover on and put in the oven for about 45 minutes at 400°F (200°C)	Cover slices of meat with gravy to prevent drying out



ICE MAKING

The freezer compartment includes 2 ice cube trays with a storage container. This enables you to build up a supply of ice cubes for a forthcoming party or spell of hot weather when ice will be in demand.

Firstly, make ice cubes by pulling out part 'A', (figure 9) and filling it with water. Push 'A' back into place.

When the ice cubes have formed turn the knobs marked 'B' in a clockwise direction so that they fall into compartment 'C'. You can now make some more ice cubes and keep them in the container.

The container can be pulled out completely to enable you to serve the ice cubes.

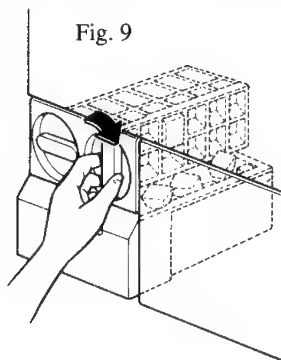


Fig. 9

IMPORTANT POINTS TO REMEMBER

DO...

- Adjust the level of your Multi-Zone before loading it with food – see page 6.
- Cover or wrap liquids and foods, particularly those with strong odours.
- Put vegetables and salads in the salad drawer, in plastic bags.
- Cover melons and pineapples and only store for short periods.
- Rotate stocks of frozen foods; date markings will help with this.
- Keep the refrigerator drain outlet clear; if blocked, carefully clean it with a drinking straw or piece of flexible curtain wire.
- Leave the doors ajar when the Multi-Zone is not in use.

DON'T...

- Obstruct air circulation in any compartment by tightly packing stored items.
- Put hot food in the refrigerator, freezer or chiller.
- Let food or containers touch the refrigerator lining.
- Store bananas in the refrigerator, freezer or chiller.
- Put bottles or cans of fizzy drinks in the freezer; they could cause frost burns.
- Use the wet tray in any other domestic appliance.



Fridge

The fridge compartment is defrosted automatically. Defrost water from the back wall runs out of the drain and onto a tray on the motor compressor where it is evaporated. This process is completely automatic. Droplets of water on the back wall during defrosting are quite normal and will freeze on the wall afterwards. (Fig. 10)

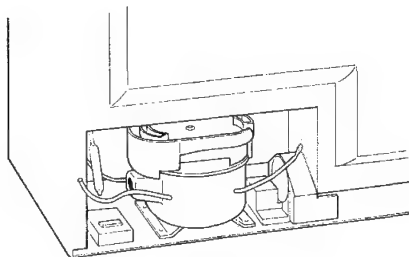


Fig. 10

To avoid defrost water overflowing into the fridge, periodically clean the water discharge hole in the centre of the V shaped drip collector hole at the back of the refrigerator compartment behind the fruit and vegetable drawer, using a drinking straw or other flexible tubing. (Fig. 11)

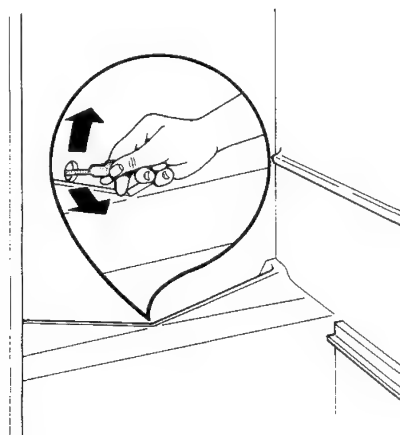


Fig. 11

Chiller and Freezer

The chiller and freezer compartments are both frost free and therefore never need defrosting.

The inner walls of both the freezer and chiller compartments are automatically defrosted approximately every 24 hours when the freezer section is operating under normal conditions. The time period may vary slightly from the time stated, depending on the room temperature, the number of times the doors are opened, the amount of food stored within the appliance and its location.

Water produced by defrosting flows away through a special defrost water drain into a container. This is positioned in the back of the Multi-Zone above the compressor where the water then evaporates.

MAINTENANCE

Before all operations, disconnect the appliance from the mains.

Both compartments and all the fittings should be thoroughly cleaned with a clean cloth wrung out in a solution of one teaspoonful of bicarbonate of soda in each pint of water.

Never use detergents, abrasive powders, highly perfumed cleaning materials or wax polishes to clean the interior as these will damage the surfaces and leave a strong smell.

The outside should occasionally be dusted or wiped over with a damp cloth and a small amount of detergent. But not the door seal, which should be cleaned only with soap and water and thoroughly dried.

A small amount of wax polish applied every few months will maintain the gloss finish on the outside.

The motor compressor and condenser at the rear should also be cleaned of dust occasionally using a brush, but make sure the Multi-Zone is unplugged when you do this.

Occasionally, strong smelling food may leave the fridge with a slight odour. Placing a small dish of bicarbonate of soda powder in the fridge should slowly absorb these smells. The dish should be refilled periodically.

The freezer baskets can be easily removed for more thorough cleaning. Pull out fully and lift, unhooking them from the catches.

For repositioning, raise the catches, insert the baskets and slide in.

Going on holiday

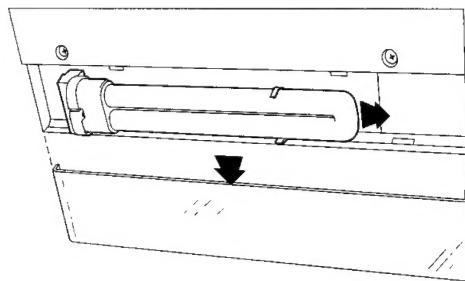
Don't switch off at the mains if you intend to leave food in the fridge, freezer or chiller.

For 2 days or less there is no need to remove any food from the fridge. For up to 1 week remove all food except eggs, butter and bacon.

If you are leaving the fridge, freezer and chiller compartments empty, switch off at the wall socket, defrost, clean and dry, and leave all the doors open.

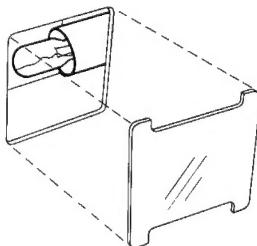
Replacing the bulb

Should the interior lights fail to work, first switch off and pull out the mains plug, and then replace the bulbs as follows:-



Fridge

The interior light assembly is situated in the top section of the fridge towards the front. To gain access to the light bulb you must: pull off the light cover downwards to expose the light. Pull the light fitting to the right so that it clears the plug section, then unclip it and pull it downwards. To replace the bulb the reverse should be carried out.



Freezer and Chiller

Both freezer and chiller zones include an interior light bulb. In the chiller zone it is situated on the lower right hand side towards the front. (See Fig. 3, item 14, Page 9). In the freezer zone it is situated in the lower left hand side towards the front. (See Fig. 3, item 22, Page 9). To gain access to either light bulbs you must: unclip the lens cover from its location. Unscrew the bulb in an anti clockwise direction and remove it from the appliance. Replace the bulb in a clockwise direction with a new S.E.S 10 watt bulb (available from your local Electrolux Service Centre as listed on page 27).



Before you call for a Service Engineer carry out the following checks:-

Is there a power failure? Check you house lights. If so, keep the freezer door closed until the power is restored.

Is the plug firmly connected to the wall socket and is the socket switched on? Check the power supply by plugging in another appliance or a table lamp.

Is the fuse in the plug intact and are the wires in the mains lead correctly connected to the plug? (See "Connecting to the Mains", page 7).

Is the mains switch turned to position 1?

Have you turned the correct thermostat to the correct setting?

Is the fast freeze switch pointing to '0' when freezing?

Have the doors been left open causing the temperature to rise?

Have the ventilation grilles been covered up?

Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry; this is due to a pressure difference which will quickly equalise and allow the door to open normally.

If after checking these points your Multi-Zone still won't work call your nearest Electrolux Service Centre without delay. It is listed overleaf.

When calling, tell us your name, address with postcode, telephone number and what appears to be wrong. Also the Model Number of your Multi-Zone and when and where you purchased it.

For future reference we suggest you record these details here, and keep the receipt with the hand book as proof of purchase.

Purchased from _____

Date purchased _____

Model Number TR1770

Aberdeen

0224 696569

Altham

Tel: 0282 74621/2/3/4

Belfast

Tel: 0232 746591

Birmingham

Tel: 021 358 7076/5051

Brighton

Tel: 0273 694341

Bristol

Tel: 0272 211876

Canvey Island

Tel: 0268 694144

Cardiff

Tel: 0222 460131

Edinburgh

Tel: 031 557 8383

Gateshead

Tel: 091 493 2025

Glasgow

Tel: 041 647 4381

Leeds

Tel: 0532 608511

Leicester

Tel: 0533 515131

Liverpool

Tel: 051 254 1724

London (North)

Tel: 081 443 3464

London (South)

Tel: 081 658 9069

London (West)

Tel: 081 965 9699

Newton Abbot

Tel: 0626 65909

Norwich

Tel: 0603 667017

Oxford

Tel: 0993 704411

Portsmouth

Tel: 0705 667411

Tonbridge

Tel: 0732 357722



This guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defect in material or workmanship, within one year of delivery to the original purchaser, free of charge.

ADDITIONALLY, DURING THE SUBSEQUENT FOUR YEARS, ANY DEFECTIVE PARTS WILL BE REPLACED FREE – LABOUR COSTS ONLY BEING CHARGEABLE.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

There are certain conditions which may invalidate this guarantee:

- a) It is dependent upon the appliance being correctly installed and used in Accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service at all times must be carried out by an Electrolux Service Representative or authorised agent.
- c) This guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided. Addresses or telephone numbers for service requests as listed on page 27.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

ELECTROLUX LTD., LUTON, BEDS. LU4 9QQ

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